



Vintage:	2006 Bricco <i>Riserva</i>
Varietal:	Sangiovese
Appellation:	Columbia Valley
Vineyards:	Ciel du Cheval, Matawa
pH:	3.33
Total acidity:	0.720 grams/100mL
Alcohol:	15.5%
Cases produced:	397
Case weight:	39lbs
Case size:	15" x 11" x 12" (12 bottles)
UPC:	(label applied to bottle)

## Harvest report

Harvested between the 6<sup>th</sup> and the 12<sup>th</sup> of October from Ciel du Cheval and Matawa vineyards in the Columbia Valley AVA, this Sangiovese contained an average brix of 25.5, pH ranging from 3.35 to 3.5, and titratable acidity averaging 0.65 g/L.

## Winemaking process

While the clusters were entirely de-stemmed, the berries were only lightly crushed and cold soaked for 5 days to obtain optimum color extraction. Starting with approximately 50% whole berry and 5% whole cluster, the must was fermented with a strain of *S. Bayanus* yeast. Primary fermentation took approximately 12-15 days, after which it was lightly pressed into 25% new/ 30% once filled, air-dried French oak barrels. When malolactic fermentation was complete, it was racked and returned to barrel for a total of 18 months before being bottled in April of 2008.

## Tasting notes

Intense aromas of black cherry, gamey meat and barrel spice are complimented by a soft supple entry that is richly textured. Flavors of red berry fruits, black cherry and refreshingly bright acidity fill the mid palate, extending into a lengthy finish. This lively acid-tannin complex is sure to improve the age ability of this wine and will certainly stand out with an accompaniment of roasted tomatoes, rich pasta dishes, including lasagna Bolognese, as well as gorgonzola and parmesan cheeses.



***Northwest Red Wines of Distinction***

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